

Skyfall

RESTAURANT & BAR

À LA CARTE MENU

STARTERS

Smoked salmon, crispy capers, cream cheese mayo, pickles, black pepper melba	R135
Pork belly, pickled apple, carrot purée, pistachio, herb pesto	R125
Galette with charred courgette, sundried tomato paste, smoke chilli oil, yoghurt cheese (<i>vegetarian</i>)	R105
Cucumber and vegetable roulade, chilled cucumber sauce (<i>vegan</i>)	R95
Pickled beetroot, chilled beetroot broth, labneh tzatziki, chilli oil (<i>vegetarian</i>)	R95
Mix grains, soft poached egg, chimichurri, soy dressing (<i>vegetarian</i>)	R95
Eggplant, cooked tomato sambal, cucumber, mint, nuts (<i>vegan</i>)	R95

MAINS

Lamb loin, confit tomato, potato fondant, pea purée, mint, truffle infused jus	R245
Beef fillet, cauliflower purée, sautéed mushrooms, spinach and a red wine jus	R235
Teriyaki glazed baby chicken, mushroom risotto, baby carrots	R195
Fresh tagliatelle, lemon, yellow pepper & pecorino pesto (<i>vegetarian</i>)	R145
Vegetable, herb and polenta fritters with Escalivada (<i>vegan</i>)	R145
Lentil and spinach strudel, parsley, onion and chickpea hummus (<i>vegan</i>)	R145

DESSERTS

Artisan cheese, homemade preserve, pickles, cracker bread	R125
Pavlova, vanilla yoghurt mousse, cream, berries, vanilla gel	R95
Creamy banana & pecan nut pudding (<i>vegan</i>)	R95
Lychee lemongrass coconut sorbet with poached lychees (<i>vegan</i>)	R85
Roasted pears with salted caramel (<i>vegan</i>)	R85
Deconstructed pistachio and lemon tart (<i>vegan</i>)	R85

Menu selections is based on seasonality and availability of local fresh produce. Menu items and above selections may change on Chef's discretion and without update to the above menu sample.

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TASTING MENU

AMUSE BOUCHE



STARTER

Pork belly, pickled apple, carrot purée, pistachio, herb pesto

Pickled beetroot, chilled beetroot broth, labneh tzatziki, chilli oil (*vegetarian*)



MAIN

Beef fillet, cauliflower purée, sautéed mushrooms, spinach and red wine jus

Lentil and spinach strudel, parsley, onion and chickpea hummus (*vegan*)



DESSERT

Creamy banana and pecan nut pudding (*vegan*)

Roasted pears with salted caramel (*vegan*)



R510 Per Person

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